

**DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES**  
**DIVISION OF ENVIRONMENTAL HEALTH**  
**EATING & DRINKING ESTABLISHMENT / FOOD ESTABLISHMENT**  
**INSPECTION REPORT**

REASON	GRADE	Inspection Date:	ESTABLISHMENT NAME:	
Regular	18	01/04/2017	TOKYO MART #1	
Follow-Up		Time In	Time Out	OWNER/OPERATOR:
Complaint <input checked="" type="checkbox"/>		9:40	12:15	S.P.E. (GUAM) INC.
Investigation	B	RATING		LOCATION:
Other:		Sanitary Permit No.: <del>20000</del> -160001205		Establishment Type: MANUFACTURER
PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired				

The following items identify violations found this day in the operations and facilities which must be corrected by the next inspection, or sooner, as the Department indicates. Non-compliance may result in downgrading or permit suspension. To appeal, a written request for hearing must be submitted before the indicated correction date.

ITEM*	REMARKS	DEMERIT	CORRECT BY
	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NO. 17-023B REGARDING RATS IN THE STORE. THE COMPLAINT WAS FOUND TO BE UNSUBSTANTIATED, AND THE FOLLOWING VIOLATIONS WERE OBSERVED:		
03	NUMEROUS POTENTIALLY HAZARDOUS FOOD (PHF) NOT MEETING TEMPERATURE REQUIREMENTS FOR HOT HOLDING, AS FOLLOWS: <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div>BURGER PATTY - 78.6°F</div> <div>FRIED CHICKEN - 106°F, 91°F</div> </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div>COOKED FISH - 77.8°F</div> <div>PORK CUTLET - 82°F</div> </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div>COOKED SALMON - 86.0°F</div> <div>COOKED UNAGI - 100°F</div> </div> <div style="display: flex; justify-content: space-between; margin-top: 5px;"> <div>COOKED GYOZA - 74.6°F</div> <div>COOKED BEEF - 84°F</div> </div> NOTE: FACILITY DID NOT HAVE ANY HOT HOLDING DEVICE PHF FOODS SHALL BE KEPT AT THE PROPER INTERNAL TEMPERATURE OF 145°F OR ABOVE TO MINIMIZE GROWTH OF PATHOGENS THAT MAY CAUSE FOODBORNE ILLNESS.	6	01/14/17
05	FOOD THERMOMETER NOT ACCURATE NOR CALIBRATED. NO THERMOMETER PROVIDED FOR CLEAR GLASS CHILLER. THERMOMETERS SHALL BE PROVIDED AND ACCURATE TO PROPERLY MONITOR FOOD TEMPERATURE OR AMBIENT TEMPERATURE IN STORAGE.	2	02/03/17
08	RAW FISH BEING STORED NEXT TO PORK; CHICKEN (RAW) STORED ON TOP OF FISH AND PORK; BOXES OF VEGETABLES STORED DIRECTLY ON THE FLOOR.	COS	—

I have read and understand the above violation(s) and I am aware of the corrective measures that I must take.

\*Note: When any of the following items are cited above, they shall be corrected within 10 days of this inspection:

(1), (3), (11), (12), (27), (28), (30), (41) & (45).

Received By (Name & Title):

DEH Inspector (Name & Title):

LEILANI NAVARRO, EPHD I



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Regular	18	01/04/2017	TOKYO MEX #1	
Follow-Up		Time In	Time Out	OWNER/OPERATOR:
Complaint		9:40	12:15	S.P.E. (GUAM) INC.
Investigation	B	RATING		LOCATION:
Other:				TAMUNING
		Sanitary Permit No.:	Establishment Type:	
		20000-160001205	MANUFACTURER	
		PERMIT STATUS: <input checked="" type="checkbox"/> Valid <input type="checkbox"/> Temporary <input type="checkbox"/> Expired		

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ITEM*	REMARKS	DEMERIT	CORRECT BY
	FOOD SHALL BE ADEQUATELY STORED AND PROTECTED TO PREVENT CROSS-CONTAMINATION		
	CORRECTIVE ACTION: SAID FOOD WERE PROPERLY STORED, AS INSTRUCTED.		
21	WIPING CLOTH NOT STORED IN SANITIZING SOLUTION WITH PROPER DILUTION; WIPING CLOTH SHALL BE PROPERLY STORED IN A SANITIZING SOLUTION WITH APPROPRIATE STRENGTH TO KILL GERMS THAT MAY CONTAMINATE FOOD CONTACT SURFACES.	4	02/03/17
31	PAPER TOWEL NOT PROVIDED FOR HANDWASHING SINK IN THE RESTROOM. PAPER TOWEL SHALL BE PROVIDED TO PROMOTE PROPER HANDWASHING. CORRECTIVE ACTION: PAPER TOWEL DISPENSER WAS REFILLED.	COS	
35	MULTIPLE CEILING TILES ARE MISSING; MAY BECOME ENTRY FOR PESTS. ALL OTHER OPENINGS SHALL BE PROTECTED TO PREVENT ENTRY OF PESTS.	4	02/03/17
42	GLASS DISPLAY CHILLER HANDLE DIRTY/SOILED. ALL EQUIPMENT SHALL BE KEPT CLEAN TO PREVENT CONTAMINATION. PICTURES OF VIOLATIONS WERE TAKEN.	2	02/03/17
	REMOVED "A" PLACARD NO. 0934 ISSUED "B" PLACARD NO. 00870. DISCUSSED THIS REPORT WITH PIC, HIDEO KOBAYASHI.		

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